

07 January – 18 January

2 course 42

3 course 52 (includes Zafferano's blend of coffee or tea)

antipasti & zuppe

burratina – pomodoro – cetriolo
fresh Italian cheese 'burratina' from 'Andria'
tomatoes, cucumber
2017 Clifford Bay Sauvignon Blanc 20

zuppa del giorno
soup of the day

baccalà – cipolla rossa – oliva taggiasca
salted mashed cod with extra virgin olive oil
'taggiasche' black olives, red onions
supplement 6
2014 De Stefani Pinot Grigio 22

manzo Wagyu – rucola – tartufo nero
wagyu beef 'carpaccio', 'parmesan' cheese
rocket salad, winter black truffle
supplement 10
2016 Velenosi Lacrima di Morro 20
Lacrima di Morro d'Alba

fresh seasonal oysters

3 pcs - 15 6 pcs - 28 12 pcs - 52

primi & secondi

spaghettoni – pomodoro – peperoncino
'spaghettoni' pasta, sweet tomato confit
spicy tomato coulis 'arrabbiata' style
2017 Yealands Estate Single Vineyard
Pinot Noir 23

pesce del giorno
catch of the day fish, sautéed spinach
roasted corn, spinach cream
2015 Passel Estate Chardonnay 26

pollo – finferlo – spugnola
braised chicken thigh 'cacciatora' style
chanterelle and morel mushrooms
2014 Avignonesi Vino Nobile di Montepulciano 25
Sangiovese

cotechino – zucca – amaretto
'cotechino' pork 'ravioloni', pumpkin cream
'amaretto' biscuit and balsamic vinegar
supplement 6
2016 Pietro Beconcini Chianti 'Antiche Vie' 22
Sangiovese, Colorino, Canaiolo & Malvasia Nera

dolci

cioccolato
'Valrhona' chocolate mousse
selection of ice-cream, sorbet 2 scoops
ice cream: vanilla – chocolate – pistachio
sorbet: lemon - strawberry

formaggio
Italian cheese selection 'Guffanti'
assorted jam, fruit bread
supplement 10

contorni

side dishes 14 each

spinaci
sautéed spinach, fresh chilli

broccolini
sautéed baby broccoli

patata
roasted potatoes

wine by the glass

Champagne: NV Lanson Black Label Brut 25
Vermentino: 2016 Colle Massari Vermentino 'Melacce' 23
Rosé: 2015 Polvanera La Marchesana Rosato 22
Nero d'Avola: 2011 Barone Sergio Eloro 20
Tempranillo: 2015 Bodegas Resalte de Peñafiel Vendimia Seleccionada 24
Shiraz: 2015 Passel Estate 28

tartufo bianco d'Alba

tagliolini – tartufo bianco d'Alba (v) 58
house-made 'tagliolini'
shaved Alba's white truffle (3 gr)

uovo – parmigiano – pane – tartufo bianco d'Alba (v) 46
poached egg, parmesan fondue
rosemary bread crumble
shaved Alba's white truffle (3 gr)